

FROZEN DAIRY PRODUCTS AND METHODS OF PRODUCTION

ABSTRACT

5 Frozen dairy products are provided that have an overrun of about 200% and that are soft and scoopable at about 0°F to about 5°F. The frozen dairy products comprise from about 10% to about 13% of milk solids non-fat, from about 4% to about 16% of milk fat, from about 5% to about 10% of sucrose, from about 2% to about 8% of corn syrup having a
10 DE of about 36, from about 4% to about 12% of dextrose, from about 0% to about 1.5% of starch, and from about 0.2% to about 1.0% of stabilizer, with the balance being water. The method of production for the frozen dairy products comprises the steps of heating water to a temperature from about 120°F to about 130°F, agitating the water, adding to the heated
15 water the sucrose, corn syrup, dextrose, starch, and stabilizer to form a first mixture, agitating the first mixture, adding the milk fat and the milk solids non-fat to the first mixture to form a final mixture, agitating the final mixture, pasteurizing and homogenizing the final mixture, aerating the final mixture to an overrun of about 200%, extruding and packaging the final mixture, and hardening the final mixture at about -30°F.
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